

BEGIN WITH A COCKTAIL

DON JULIO RESERVE MARGARITA – 24

Don Julio blanco tequila, dry curaçao, agave, fresh lime, chili bitters, black salt – 2oz

STRAWBERRY COSMOPOLITAN – 18

Grey Goose vodka, dry curaçao, cranberry, strawberry, lime – 2oz

TO START

YOUR CHOICE OF

SPICY CALIFORNIA ROLL (4 pieces)

Yuzu crab, avocado, cucumber, sriracha aioli, sesame soy paper

SZECHUAN SHRIMP + PORK DUMPLINGS

Chili crunch, black vinegar, roasted peanuts, green onions

INDIVIDUAL CHARRED CORN + AVOCADO DIP

Chipotle aioli, Tajin, feta, crispy corn tortillas **G V**

ABURI SALMON SUSHI PRESS (4 pieces)

Torched dashi salmon, jalapeño, pickled ginger, micro cilantro, unagi **R**

MAIN COURSE

YOUR CHOICE OF

CHICKEN COBB SALAD

Smoked bacon, crumbled blue cheese, oven-roasted tomatoes, avocado, soft boiled egg, creamy ranch dressing

SPICY CALABRIAN PASTA

Fresh burrata, caramelized chorizo sausage, Calabrian chili rosé, garlic bread crumbs, parmesan, fresh basil **V**

CAJUN BLACKENED CHICKEN

Cajun chicken breast, confit garlic butter, warm potato salad, bacon, coleslaw, kale oil **G**

SOUTHWEST CHICKEN AVOCADO SALAD

Grilled cajun chicken, charred corn, dates, avocado, crumbled feta, black beans, peanut lime vinaigrette **V**

DESSERT

YOUR CHOICE OF

MINI CRÈME BRÛLÉE CHEESECAKE

New York-style, vanilla crème anglaise, fresh berries, Chantilly cream

MINI STICKY TOFFEE CHOCOLATE PUDDING

Almond florentine, fresh berries, vanilla bean ice cream